

APPENDIX A

Appendix Table A.1.—Socio-demographic characteristics of randomly selected adult respondents for the state and paper mill samples.

Characteristic ^a	State Sample		Paper Mill Sample	
	Number	Percent	Number	Percent
Sex				
Female	4,668	58.4	620	62.0
Male	3,320	41.6	380	38.0
Total	7,988	100.0	1,000	100.0
Age				
18-34	2,616	33.3	281	28.2
35-49	2,279	29.0	293	29.4
50-64	1,432	18.2	226	
65+	1,537	19.5	195	19.6
Total	7,864	100.0	995	77.3
Average age	46.3		47.2	
Respondent education				
Less than 12 years	761	9.6	175	17.7
12 years or more	7,145	90.4	814	82.3
Total	7,906	100.0	989	100.0
Respondent Race ^b				
Black	739	9.4	115	11.6
White	6,146	78.5	803	81.2
Hispanic	772	9.9	29	2.9
American Indian	60	0.8	29	2.9
Asian	115	1.5	13	1.3
Total	7,832	100.0	989	100.0
Weight				
Under 100 lbs	76	1.0	12	1.2
100-149 lbs	3,154	40.8	335	34.6
150-199 lbs	3,374	43.6	455	47.0
200-400 lbs	1,135	14.7	166	17.1
Total	7,739	100.0	968	100.0
Average weight	159.7		164.4	
Income				
20,000 and under	1,781	27.0	276	33.6
20,001-35,000	1,867	28.3	240	29.2
35,001-50,000	1,447	22.0	169	20.6
Over 50,000	1,492	22.7	136	16.6
Total	6,587	100.0	821	100.0
Total observations	8000	100	1000	100

^a Subtotals for individual characteristics may not equal the total number of observations due to missing data.

^b Blacks and whites of Hispanic origin were classified as Hispanic.

Appendix Tables A.2.—Socio-demographic characteristics of householders for the state and paper mill samples.

Characteristic ^a	State Sample		Paper Mill Sample	
	Number	Percent	Number	Percent
Sex				
Female	7,393	49.6	1,015	50.5
Male	7,520	50.4	995	49.5
Total	14,913	100.0	2,010	100.0
Age				
5 & under	1,029	6.9	129	6.4
6-11	1,019	6.8	140	7.0
12-17	929	6.2	181	9.0
18-34	4,133	27.7	489	24.4
35-49	3,365	22.6	459	22.9
50-64	2,088	14.0	341	17.0
65+	2,338	15.7	262	13.1
Total	14,901	100.0	2,001	100.0
Average age	38.0		37.5	
Respondent Race ^b				
Black	1,659	10.8	288	13.8
White	11,715	76.3	1,660	79.7
Hispanic	1,644	10.7	52	2.5
Asian	217	1.4	31	1.5
American Indian	120	0.8	53	2.5
Total	15,355	100.0	2,084	100.0
Average weight	143.9		147.9	
Weight				
Under 50 lbs	1,154	16.5	151	14.9
50-99 lbs	997	14.3	148	14.6
100-149 lbs	1,918	27.4	237	23.4
150-199 lbs	2,186	31.3	331	32.7
200-400 lbs	738	10.6	146	14.4
Total	6,993	100.0	1,013	100.0
Income				
20,000 and under	3,338	25.3	567	31.8
20,001-35,000	3,602	27.3	518	29.1
35,001-50,000	3,057	23.1	382	21.4
Over 50,000	3,214	24.3	316	17.7
Total	13,211	100.0	1,783	100.0
Total observations	15672	100	2099	100

^a Totals for individual characteristics may not equal the total number of observations for each location due to missing data.

^b Blacks and whites of Hispanic origin were classified as Hispanic.

Appendix Table A.3.--Cooked product yields from selected shellfish and finfish, by cooking method.

Cooking method	Species ^a									
	salad shrimp	clams	blue crab	crabmeat	imitation crabmeat	conch	crayfish	other misc. shellfish	finfish ^b	
	-----percent cooked yield-----)									
fried	0.75 ^c	0.57 ^c	0.75 ^c	0.57 ^c	0.75 ^c	0.57 ^c	0.75 ^c	0.67 ^c	0.75	0.75
broiled	0.78 ^c	0.60	0.78 ^c	0.60 ^c	0.78	0.60	0.78 ^c	0.70 ^c	0.78	0.78
steamed	0.79 ^c	0.62 ^c	0.79 ^c	0.62 ^c	0.78 ^c	0.62 ^c	0.79 ^c	0.72 ^c	0.78 ^c	0.78 ^c
boiled or poached	0.80	0.63 ^c	0.80	0.63	0.78 ^c	0.63 ^c	0.80	0.72 ^c	0.78 ^c	0.78 ^c
raw	1.00	1.00	1.00	1.00	1.00	1.00	1.00	1.00 ^c	1.00	1.00
microwave baked	0.80	0.66 ^c	0.80	0.66	0.87	0.66 ^c	0.80	0.75 ^c	0.87	0.87
conventional oven	0.85	0.64 ^c	0.85 ^c	0.64 ^c	0.79	0.64 ^c	0.85 ^c	0.75 ^c	0.79	0.79
grilled or smoked	0.78 ^c	0.60	0.78 ^c	0.60 ^c	0.78 ^c	0.60	0.78 ^c	0.70 ^c	0.78 ^c	0.78 ^c
other	0.77 ^c	0.61 ^c	0.77 ^c	0.61 ^c	0.82 ^c	0.61 ^c	0.77	0.71 ^c	0.82 ^c	0.82 ^c

Source: Sullivan and Otwell

^aRaw weight equivalents for shellfish were calculated by multiplying the number of cups or fraction of a cup the respondent reported being consumed, by grams per cup and then dividing by the percent cooked yield related to the reported cooking method. When the cooking method was not specified, the value for "other" was used. When the species was unknown or other, the average for the specified cooking method was used.

^bIn order to estimate the quantity of finfish consumed, we assume the specific gravity of fish fillets is 1.06 gram per cubic centimeter for all species. If the volume of an average slice of bread is 143.0 cc (11.0 cm x 10.0 cm x 1.3 cm), a fillet of fish approximately the size of a slice of bread would weigh 151.6 grams. The raw weight equivalent of all finfish species was calculated by multiplying the fraction of a breadslice or number of bread slices reportedly consumed by 151.6 grams and then dividing through by the percent cooked yield related to the reported cooking method.

^cEstimated by linear regression.

Appendix Table A.4.--Edible weight estimates for selected shellfish of various sizes.

Size	Small	Medium	Large	X-Large/Jumbo
	(-----grams per count-----)			
Oysters	10.0	15.0	21.0	24.0
Scallops	2.5	5.0	16.5	30.0
Shrimp	6.0	8.0	10.0	16.0
Stone crab claw	32.4	57.0	91.0	---
Lobster tails	81.6 grams of edible meat per tail.			
Whole lobster	127 grams of edible meat per pound.			

Source: Sullivan and Otwell.

Appendix Table A.5.--Approximate cooked weights of selected shellfish species and products.

Species	Weight per cup
	(grams)
Shrimp ^a	168
Clams ^a	241
Blue crab	140
Crab (all)	155
Imitation crabmeat	166
Conch ^a	277
Crayfish ^a	168
Other miscellaneous shellfish	188

Source: Sullivan and Otwell, except for those noted.

^aEstimated by limited volume/weight tests.

Appendix Table A.6.--Finfish species categorized as "other marine", "other freshwater" or "panfish".

<u>Other marine</u>	<u>Other freshwater</u>	<u>Panfish</u>
Alaskan Pollock	Carp	Bream
Anchovies	Drum	Perch
Angelfish	Freshwater trout	
Barracuda	Gar	
Blue Hake	Oscar	
Butterfish	Peacock bass	
Bonito	Pike	
Cobia	Tilapia	
Herring		
Mojarra		
Monkfish		
Permit		
Sole		
Spot		
Striped Bass		
Tile		
Wahoo		
Whitefish		
